

Woodland Catering

2023-2024 Wedding Packages



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Woodland Catering at Bradstreet Farm

2023-2024 Wedding Package Information

At Woodland Catering:

We take pride in creating custom menus for each of our clients. We feel that each client deserves our complete focus while planning for their event. Our sample menus are a glimpse at our style but also indicate the breadth of our capabilities. Please always feel free to share your vision for your event.

Focusing on farm-to-table cooking has fostered many close relationships with local farmers. Procuring the best ingredients available allows us to display our restraint in letting those items speak for themselves. Whether you choose a plated, buffet, or station based dinner, our modern adaptations of classic dishes will excite your guests and assure them of relief from familiar wedding food.

Our well trained staff always provides our clients and their guests with exemplary service throughout the day. From setup prior to your guests arrival, to breakdown after your last guest has left, we spare no detail in ensuring that everything runs smoothly and the experience for our clients remains stress free.

Included in your Dining Package

Your Customized Menu

Price Includes Food, Staffing, and All Associated Fees, Taxes, & Gratuity

Email & Phone Support Throughout the Planning and Menu Development Process

Passed & Stationary Hors D'Oeuvres

Plated or Buffet Dinner Service

Assorted Dessert Options with Coffee

Full Staffing

Including Setup & Breakdown

Event Managers, Servers, & Chefs

Pricing

All menu pricing will fluctuate based on the final choices made. The customization of our menus leaves room for movement in pricing.

Our menus start at \$130 per guest.

Woodland Catering

Buffet Wedding Sample Menu

Cocktail Hour

Passed Hors D'Oeuvres

Harissa Crusted Lamb Chops

Cod Cakes with Fennel Salad & Aioli

Corn Fritters with Salsa Verde

Beef & Pork Meatballs with Pomodoro & Pecorino

Stationary Hors D'Oeuvres

Cheese Display

Artisan Cheeses, Fruit, Pickles, Olives, Jams, Crackers

Dinner

Buffet

New England Autumn Salad

Local Greens, Roasted Squash, Candied Walnuts, Bleu Cheese, Pears, Cider Vinaigrette

Stout Braised Beef Short Ribs

Stout Braising Gravy

Chimichurri Smoked Statler Chicken

Chimichurri Sauce

Roasted Fingerling Potatoes

Slow Cooked Local Carrots

Dessert

Local Apple Cider Donuts

Vanilla Ice Cream, Caramel Sauce, Walnuts, Whipped Cream

Coffee Service

Woodland Catering

Plated Wedding Sample Menu

Cocktail Hour

Passed Hors D'Oeuvres

Prosciutto Wrapped Shrimp

Chicken Empanadas with Guajillo Aioli

Heirloom Tomato Bruschetta

Lamb Meatballs with Tzatziki Sauce

Stationary Hors D'Oeuvres

Charcuterie Display

Cured Meats, Cheese, Olives, Pickles, Jams, Breadsticks

Dinner

Plated

Heirloom Tomato Salad

Arugala, Burata, Herbs, White Balsamic, Olive Oil

Coffee Rubbed Beef Striploin

Whipped Potatoes, Grilled Asparagus, Dijon Demi Glace

or

Butter Roasted Atlantic Salmon

Whipped Potatoes, Grilled Asparagus, Lemon Parsley Salsa

Dessert

House Baked Cookies *(to accompany cake)*

Chocolate Chip, Peanut Butter, Oatmeal Raisin

Coffee Service

Woodland Catering

BBQ Stations Wedding Sample Menu

Cocktail Hour

Passed Hors D'Oeuvres

Sausage & Cornbread stuffed Mushrooms
Buckwheat Fried Chicken & Waffles with Spiced Maple Syrup
Prosciutto, Pear, & Goat Cheese Flatbread with Arugala

Stationary Hors D'Oeuvres

Mediterranean Display

Hummus, Tabbouleh, Tzatziki, Fresh & Grilled Veggies, Feta, Olives, Pita, & Lamb Meatballs

Dinner

Vegetable/Salad Station

Local Green Salad

Baby Lettuce, Herbs, Cucumbers, Tomatoes, Crispy Pita, Pomegranate Vinaigrette

Pearl Cous Cous Salad

Fennel, Red Onion, Cucumber, Oranges, Golden Beets, Pistachios, Sherry Vinegar

Grilled Corn on the Cob

Chile-Lime Butter

BBQ Station

14-Hour Beef Brisket

Black Coffee BBQ Sauce

Slow Smoked Pulled Pork

2 Sauces: Carolina Red & Togarashi BBQ

Honey Corn Bread

Maple-Bacon Butter

Dessert

Lemon or Chocolate Creme Brulee

Fresh Whipped Cream

Coffee Service

Woodland Catering

Plated Wedding Sample Menu

Cocktail Hour

Passed Hors D'Oeuvres

Beef Sliders with Sharp Cheddar & Bacon Jam

Cod Cakes with Chesapeake Bay Aioli

Chive & Cheese Potato Puffs

Stationary Hors D'Oeuvres

Raw Bar

*Duxbury Oysters, Steamed Clams, Poached Shrimp, Tuna Tartar
Mignonette Sauce, Horseradish, Cocktail Sauce, Lemon, Hot Sauce*

Dinner

Plated

Spring Greens Salad

Local Greens, Peaches, Pickled Onions, Shaved Parmesan, Toasted Almonds, Red Wine Vinaigrette

Caramelized Pork Loin with Thyme & Orange Confit

Whipped Yukon Gold Potatoes, Garlic Sauteed Broccolini, Honey Gremolata

or

Stout Braised Beef Short Ribs

Whipped Yukon Gold Potatoes, Garlic Sauteed Broccolini, Stout Braising Gravy

or

Spring Vegetable Risotto

Local Vegetables, Pecorino Cheese, Garlic Sauteed Broccolini

Dessert

Shortcake

Local Berries, Nectarines, Whipped Cream, Shaved Chocolate

Coffee Service